

Porsenna

Organic Wine

100% Sangiovese cultivated with cordon spur method
IGT - Indicazione Geografica Tipica – TOSCANA ROSSO



Vignerone:

Iacopo Rossi

Soil:

Medium paste, skeletal, sandstone and marl

Altitude:

550 sml

Vinification:

in steel vat with 20-25 days of skin contact

Maturation:

12-18 months in 50hl steel vat

Refining:

in big wood barrels of Slavonian Oak and Chestnut like
in the old Tuscan tradition

Alcohol:

14% VOL.

Production:

5000 bottles in 0,75 l

DESCRIPTION: Porsenna is pale ruby red. Elegant wine with really complex nose, marking fresh notes of oranges blended in the traditional aromas of Sangiovese like dark cherry, macerated red and rose flowers. Evident fumè note closing after evident aromas of tobacco, cacao and cloves. The almost mountain climate of Pomaio reflects in Porsenna adding sharp freshness to the tasting. The tannins are precise and evident but almost whispered. The taste is lingerin and long making this wine a bottle both for dining and meditation.

TRADITIONAL PAIRING:

braised veal cheek from Toscana's
Apennines and long aging
pecorino cheese

INTERNATIONAL PAIRING:

A delicate Gulash with a bit less
of dark spices

DAY: Saturday

WHEN: having dinner with that bunch of
snobbish wine-lovers you still call friends ;-)

MUSIC: "We have all the time in the world"
by Louis Armstrong in the version of the Fun
Lovin' Criminals

BOOK: "In deep water" by David Lynch

MOVIE: 8 ½ by Fellini

